

**Washington State Department of Health  
Food Service Rule Revision Workgroup  
Minutes from 1/30/02 Workshop  
Spokane, WA**

An Eastern Washington workshop, similar to the first Food Service Rule Revision Workgroup held in Seattle on January 23, was held January 30, 2002 at the Spokane Regional Health District from 1:00 to 4:00 pm. The following people attended:

<b>Name</b>	<b>Representing</b>
Ray Byrne	Spokane Regional Health District
Rick Dawson	Benton-Franklin Health District
David Gifford	Washington State Department of Health
Wendell Harris	Okanogan County Health District
Kim Johnson	Lincoln County Environmental Health Dept.
Laura Martin	Chelan-Douglas Health District
Shane Martin	Chelan-Douglas Health District
Jim Nunn	Whitman County Health Dept.
Jean Ross	Benton-Franklin Health District
Matt Schanz	Northeast Tri County Health District
Susan Shelton	Benton-Franklin Health District
John Skyles	Whitman County Health
Kevin Tureman	Northeast Tri County Health District
Daniel Wilson	Grant County Health Dept.

Dave Gifford welcomed the group to the Spokane workshop. Introductions were made all around. Dave outlined the tasks at hand, stating the many different approaches that could be taken in drafting a new state food rule (WAC). He stated the purpose of the workgroup was to decide upon which course to take, and then work to come to consensus on specific issues. He stated that if consensus could not be reached on various issues, the Department of Health would decide which course of action to take. He summarized comments received at workshops held in September 2001 to determine the need for a food service rule revision and provided a handout. Dave explained the rule process and timelines and provided copies of the same handouts used at the January 23 meeting in Seattle.

A document summarizing the major differences between the FDA 2001 Food Code and WAC 246-215 was handed out. Attendees were asked to use this document as a starting point to review and compare the differences between the two rules. An assignment was given to:

- ◆ Review and compare the two codes.
- ◆ Indicate which version of specific provisions is preferred.
- ◆ Indicate which document should be the base for the new state rule, FDA or WAC.
- ◆ Give the reason for that opinion regarding overall preferred base version.
- ◆ Return comments to Ned Therien by 2/20/2002.

Attendees broke out into workgroups and brainstormed their likes and dislikes of both the FDA Food Code and the WAC. They are listed in the table below:

<i>Version</i>	<i>Likes</i>	<i>Dislikes</i>
<b>FDA FOOD CODE</b>	<ul style="list-style-type: none"> <li>◆ Specific</li> <li>◆ Index</li> <li>◆ Comprehensive</li> <li>◆ Detail</li> <li>◆ Conforms with other states</li> <li>◆ Fills in some holes</li> <li>◆ Expanded definitions</li> </ul>	<ul style="list-style-type: none"> <li>◆ Less easily distributed</li> <li>◆ Intimidating for industry</li> <li>◆ Exempts bed and breakfast establishments</li> <li>◆ Multiple alternative temperatures</li> <li>◆ Too much detail on “blue item” issues will result in more impact to small businesses</li> <li>◆ Unknown impact on inspectors</li> <li>◆ Less centralized language</li> </ul>
<b>246-215 WAC</b>	<ul style="list-style-type: none"> <li>◆ Less wordy; focuses on critical items</li> <li>◆ Less intimidating to industry</li> <li>◆ Has sections for temporary and mobile establishments</li> <li>◆ Familiarity (know more about impact of changing sections)</li> </ul>	<ul style="list-style-type: none"> <li>◆ Vague language (generalities)</li> <li>◆ Too open for interpretation</li> </ul>